

In the claims:

Please amend claim 1, as follows:

1. (currently amended): Method for producing meat products including olive oil in substitution of animal fat, comprising the following steps:
  - (a) providing lean meat at a temperature of 0 °C and mixing the lean meat with water at a temperature -2 °C, salt, polyphosphates, preservatives, vegetable proteins, milk proteins and starch until the resulting mixture reaches a temperature of 2°C;
  - (b) ~~adding~~ mixing the resulting mixture at a temperature of 2°C with olive oil ~~to the resulting mixture~~ and continuing mixing with a simultaneous application of a vacuum ~~for 3 min. to create the maximum possible embodiment of oil within the resulting mixture, and then stopping the mixing when~~ until the resulting product mixture reaches a temperature of 4 °C;
  - (c) transferring the resulting product mixture to filling machines, ~~and~~ encasing the resulting product mixture and applying a simultaneous vacuum ~~at 1000 mBar~~, and then pasteurizing the encased resulting product mixture to a core temperature of 71 °C; and
  - (d) cooling the encased resulting product mixture in cooling chambers at a temperature of up to 2 °C.
2. (previously amended): The method of claim 1 wherein the total time of the steps of the method depends on the diameter of the final product mixture and ranges from 1 to 3 hours.
3. (previously amended): Meat products containing olive oil, that are obtained according to the methods of claim 1 or 2.
4. (canceled).